

ROCKFISH NEWS

By Mrs. A. A. Meinnis

The Rev. Scott Turner attended the Pastors' Conference and the Baptist State Convention at Asheville this week.

The WMU of Tabernacle Church gave a Father-Son Banquet at the school lunchroom last Thursday night for the Royal Ambassadors. The Rev. E. C. Watson of Stedman was the guest speaker. A delicious full course chicken dinner was served with coffee for the grownups and cocoa for the children. The Scott Turners brought their piano over and it turned out that the Rev. Mr. Watson was an accomplished piano player as well as a good speaker. The group enjoyed his playing as they all joined in hymn singing and everybody had a good time.

Mr. and Mrs. P. C. English went to ECC in Greenville Sunday. Their son, Marvin, is a student there and they were observing parents' day with open house.

Mr. and Mrs. G. A. Monroe and Mr. and Mrs. Gibby Ray went to Ansonville to see the geese Sunday afternoon.

Mr. and Mrs. Roy Jones and son, Dale, and Mrs. T. C. Jones visited Mrs. Roy Jones' parents, Mr. and Mrs. J. G. Dairymple and her sister, Mrs. Earl Batchelor and family of Sanford Sunday. They also went to see Roy's cousin, Mrs. Nello Kelly, just out of the Jonesboro Hospital, following a serious operation.

Mrs. Marshall Newton, Mrs. Mary Shewbridge and Mr. and Mrs. Joe Lovette went to Florida the past week end and expected to visit in Middleburg, Deerfield and other places before returning sometime this week. At Deerfield, they will visit Mrs. Shewbridge's son, Robert Mott, and family.

Mrs. Roy Jones says the inspector gave her beauty shop an "A", so it seems as if it would be a good place to go to get "prettied up".

Some of the Wayside children are having a little epidemic of mumps all their own and seemingly "out of a clear sky", for no one knows where they got it, but it must have been the same time and place, for Steve Plummer, Barbara Boyette and Barbara Plummer all have swelled up jaws at the same time.

Mr. and Mrs. Kirk Parker had as their guests the past week end Mr. and Mrs. Thomas McPherson and son, Tom, Jr., of Mebane.

Mr. and Mrs. Roy Shockley left Tuesday for Hampton, Va. where they will visit Mrs. Shockley's sister, Miss Sarah Neal McKeithan, and Washington, D. C. to see Roy's brother, Hugh Shockley, and family.

Circle No. 6 of Galatia Church

met Monday night at the home of Mrs. Belle Townsend. After an interesting program, Mrs. Townsend and her granddaughters, Ann and Linda Ritter, served delicious refreshments to the ten members and two visitors.

We are glad to report that Jerry Adcox, a former pupil of Rockfish School, is recuperating nicely at his home following a tonsillectomy at Highsmith Hospital last Thursday.

Mr. and Mrs. Allen Barefoot and children, Mr. and Mrs. Archie Clark and daughter, Patricia, Mrs. Thelma Lunsford and Mr. and Mrs. Jay Lunsford and children spent the past week end at Kure Beach.

We are sorry to hear that Gus Parker of Fayetteville, Route 3, fell off a pick up truck last Friday and sustained several cuts and bruises.

Miss Lily Wood of Fayetteville was at home for the week end.

Forgot to mention last week that Fayetteville Street had been smoothed over again, thanks to the road force. All the houses over this way are adorned with TV antennas except two.

State College Answers Timely Farm Questions

QUESTION: What determines the grade of an egg?
ANSWER: Quality alone determines the grade. The quality is determined by the shell, air cell, yolk, and white. One of the most important requirements for a high-quality egg is that the shell is clean and unbroken.

QUESTION: What preparation should I make for growing spring flowering bulbs?
ANSWER: If you plan to grow them for several years, it pays to prepare the soil thoroughly and fertilize liberally. Use a fertilizer such as 8-8-8 at the rate of about four pints per 100 square feet. Mix the fertilizer thoroughly with the soil and make sure that some of the fertilizer is placed as deeply as the bulb is planted.

QUESTION: When is the best time to breed dairy cattle?
ANSWER: Farmers should plan their breeding and calving schedule to provide maximum fall milk for the base-setting period. Thus it's a good idea to breed as many cows and heifers as possible between November and December 15. Cow bred during this period will freshen between August 10 and September 23.

OBEY THE TRAFFIC LAWS

Hints To Homemakers

Apples are still plentiful—so here are more recipes using them. These recipes are for the "extra's" which add so much to a meal or party. Try the Hot Spiced Apple Punch as a beverage on a cold afternoon or evening served with doughnuts or cookies.

Hot Spiced Apple Punch
1 C. strong tea
3 T. diced candied ginger
Thin, yellow rind of 1 orange.
1 orange (peeled and cut in eights)
1 qt. Apple juice or cider
1 pt. Pineapple juice
Place first 4 ingredients in the container of your electric blender. Put cover on the container. Turn on blender and run until contents are thoroughly blended. Pour cider and pineapple juice and the blended ingredients into a sauce pan and heat. Yield: 2 quarts.

The next recipe is an apple candy which grown-ups and children will both like.
Apple Crystals
2 c. granulated sugar
1/4 tsp. salt
1 c. water
5 apples
flavoring
coloring
Make syrup of the sugar, salt and water. Add the color desired (green or red). Wash, pare, core, and cut into twelfths, one apple at a time. Cook the pieces of apples in syrup gently until all are transparent and easily pierced with a toothpick. Add flavoring toward end of the cooking process. Continue cooking the remaining apples until all are done. If the syrup becomes too thick add 1/4 cup hot water and a little additional flavoring. After all apple slices have been cooked drain and place on waxed paper for 24 hours. Roll in granulated sugar; let stand again for 24 hours and again roll in sugar. Repeat until apples are dry and crystalline outside.

Waldorf Salad is a favorite with everyone. Try this recipe which uses whipped cream as a part of the dressing.
Waldorf Salad
1 C. diced celery
1 C. diced apples
1/2 C. nut meats (pecan or walnut)
1/4 C. mayonnaise
1/2 C. whipped cream
Fold the mayonnaise and whipped cream together. Add these to the celery, apples, and nuts and fold all together lightly. Serve on crisp lettuce. Serves 6.

For Variety in Waldorf Salad here are a few suggestions: Sprinkle grated American cheese over each serving. If the apples are nice red ones leave the peel on; or your family would also like the addition of raisins and grated carrots to the salad—omitting the nut meats.

Cinnamon or Spiced Apples are favorites when served whole stuffed with cottage or cream cheese and served as a salad; or if quartered and served as meat or poultry accompaniment.
Spiced Apples
1 C. red cinnamon candies
2 2/3 C. boiling water
8 small or medium baking apples
1/2 C. granulated sugar
Whole Cloves
Peel and core apples. Leave whole or quarter as desired. Put a whole clove in each quarter or if left whole, use 3 cloves to each apple. Make a syrup of sugar, water, and cinnamon drops. When syrup boils add a few apples at a time and cook slowly, turning frequently, until tender. Test with a toothpick or straw for tenderness. Remove apples to a shallow dish. Boil syrup until it falls heavy from a spoon. Pour

over apples. Chill. If you like, a drop of red vegetable coloring may be added to the syrup for a brighter color.

Green Mint Apples may be made the same way. Reduce the boiling water to 1 cup and omit cinnamon candies and cloves. Add 2 drops of peppermint oil and a little green vegetable coloring.

10 Hoke Students At N. C. State College

Among the 4,816 students enrolled at North Carolina State College, Raleigh, this semester are 10 from Hoke County.

Figures on the county enrollment were released this week by Kenneth D. Raab, director of admissions and registration, who said North Carolinians make up 82 per cent of the student body. The Tar Heel students representing all of the State's 100 counties total 3,959. In addition, there are 699 students from 43

other states and the District of Columbia, 153 from 39 foreign countries, and five from United States possessions.

State College has six major degree-granting schools—the Schools of Agriculture, Design, Engineering, Forestry, Education and Textiles. It is recognized as one of the nation's key Land-Grant Colleges.

The list of students from Hoke County follows: L. S. Brock, Jr., Nell William Cameron, Route 1, Cameron, Carson Alexander Clippard, James Remond Davis, Route 2, Vass, Harold Powell Dew, Route 2, John McLaughlin Eubanks, McCain, Alfred Kay Leach, Route 1, Red Springs, Oscar Benton Maxwell, Jr., Route 2, William Archie Maxwell, Route 2, James DeWitt Tapp, Jr.

Prospects for sweet potato production in North Carolina declined during September. As of October 1, the crop is estimated at 4,275,000 bushels.

Carolina Farmers Like Cattle And Hog Feeding

Western North Carolina farmers are finding beef cattle and hog feeding profitable enterprises.

According to Jack Kelley, in charge of extension animal husbandry at State College, Peter Mahler, Jr., of Tryon is developing one of the outstanding Hampshire swine herds in that part of the state.

Mahler is heading his herd with a boar by the name of "High Choice," one of the few certified meat-type boars in the Hampshire breed. This boar was classified as an All American Jr. Boar in 1954. Mahler recently purchased the top Hampshire boar in the Austin Minnesota Sale held in September. He has a modern central farrowing house and plans to keep 40 brood sows.

Carl Austin of Brevard is marketing corn, fescue, silage, and a

cover crop of rye through beef cattle and hogs. He recently purchased 28 heifers and plans to winter these heifers on accumulated fescue and a small grain pasture on rye. They will be fed a small amount of silage during the winter months when grazing is not available. He plans to sell his heifers in the spring or early summer. He is feeding 65 hogs for market on a self-feeder of corn and protein supplement and is using Ladino clover as a grazing crop.

Crawford Freeman of Brevard is using hogs for hogging off corn and is finding hogs a profitable way of marketing his grain. He keeps nine brood sows and has 75 hogs on feed.

Production of flue-cured tobacco for the state, as of October, is estimated at 1,020,775,000 pounds, up 18 1/2 million from the September 1 forecast.

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